

UPLAND

April 2018

PIZZAS

- margherita** stracciatella, passata, basil + espelette 19
- green zebra** fromage blanc, stracciatella, herbs + garlic oil 20
- sausage + kale** young pecorino, stracciatella + parmigiano 21
- 'nduja** stracciatella + passata 21

ONE

- little gem salad** avocado, cucumber, ricotta salata + walnut vinaigrette 19
- five lettuce 'caesar'** watermelon radish, garlic anchovy vinaigrette + breadcrumbs 18
- razor clams** 'nduja, bokchoy, parsley + breadcrumbs 24
- whole crispy mushroom** hen of the woods, cloumage + herbs 21
- beef tartare*** black trumpet mushroom, puffed farro, anchovy + egg yolk 18
- crispy duck wings** lemon, olive oil + yuzu kosho 20

TWO

- bucatini cacio e pepe** pecorino romano + black pepper 20
- pan roasted gnocchi** tomato, ramps, peperoncino + parmigiano 19
- spaghettini** bottarga di muggine, peperoncino, garlic + olive oil 24
- estrella** chicken liver, sherry, rosemary + sage 22
- pappardelle** spicy sausage ragù, kale + parmigiano 25

THREE

- flaxseed crusted cod** cracked wheat risotto, mushroom conserva + smoked cabbage 34
- roasted salmon** grapefruit, pickled beets + farro salad 33
- upland cioppino** clams, red shrimp, mussels, white fish, jumbo lump crab + gochujang 37
- roasted branzino for two** fennel leek vinaigrette + meyer lemon 72
- oven roasted amish chicken** rutabaga gratin, kumquat + natural jus 32
- roasted lamb shoulder** sweet potato, sprouted lentils, aji dulce + cilantro avocado pesto 36
- smoked long island duck** roasted apple, kohlrabi, labneh + root chips 36
- flying pigs farm porchetta** heirloom beans, roasted tomatoes + bok choy 36
- angus skirt steak** black garlic, romesco + bunching onions 38

VEGETABLES

- blistered shishito peppers** + bottarga 13
- norwich meadows baby carrots** sunflower seeds + citrus vinaigrette 13
- sprouted falafel** fava beans, cashew + tahini 14